



# DINNER MENU

\$ 8 5 PER PERSON

*served family style*

## ANTIPASTO

### **Affettato Misto**

*assortment of house-cured salumi and traditional southern Italian antipasti*

## SECONDI

*choice of two*

### **Cavatelli al Sugo**

*cavatelli with pork sugo and parmigiano reggiano*

### **Risotto al Limone**

*arborio risotto, gulf coast shrimp, lemon  
gluten-free, can be made vegetarian*

### **Spaghetti al Cacio e Pepe**

*spaghetti, cracked black pepper, cacio di roma  
vegetarian*

### **Orata in Aqua Pazza**

*mediterranean sea bass, cherry tomatoes, garlic,  
olives, capers, white wine, parsley  
gluten-free*

### **Eggplant Parmigiana**

*baked eggplant, buffalo mozzarella, basil, san  
marzano tomatoes  
vegetarian*

### **Pollo allo Scarpariello**

*roasted half chicken, pork sausage, hot and sweet peppers,  
rosemary  
gluten-free*

## DOLCE

### **La Piccola Pasticceria** **“The Little Pastry Shop”**

*assortment of mini Italian pastries, cannoli, cakes  
and cookies*



*All pricing excludes taxes and fees. All items subject to seasonal changes. Menus can be served plated for an additional charge of \$10 per person. We are also happy to customize a menu for you!*



# DINNER MENU

\$105 PER PERSON

*served family style*

## ANTIPASTO

### Affettato Misto

*assortment of house-cured salumi and traditional southern Italian antipasti*

## PRIMI

*choice of two*

### Cavatelli al Sugo

*cavatelli with pork sugo and parmigiano reggiano*

### Risotto al Limone

*arborio risotto, gulf coast shrimp, lemon  
gluten-free, can be made vegetarian*

### Ravioli alla Norma

*eggplant-filled ravioli with Piennolo Del Vesuvio  
tomatoes, basil and stracciatella  
vegetarian*

### Cappellacci Di Granci

*blue crab-filled cappellacci, yellow Piennolo del  
vesuvio tomatoes DOP, summer squash, botarga  
(+\$10 per person)*

### Anellini alla Pecorara

*anellini with summer vegetable ragu and  
sheep's milk ricotta  
vegetarian*

## SECONDI

*choice of two*

### Orata in Aqua Pazza

*mediterranean sea bass, cherry tomatoes, garlic,  
olives, capers, white wine, parsley  
gluten-free*

### Eggplant Parmigiana

*baked eggplant, buffalo mozzarella, basil, san  
marzano tomatoes  
vegetarian*

### Agnello in Padella

*roasted lamb, eggplant caponata, mint, pine nuts,  
"mosto cotto"*

### Tagliata

*grilled NY strip steak, arugula, shaved parmigiana,  
cherry tomatoes  
gluten-free*

### Pollo allo Scarpariello

*roasted half chicken, pork sausage, hot and sweet  
peppers, rosemary  
gluten-free*

## DOLCE

### La Piccola Pasticceria "The Little Pastry Shop"

*assortment of mini Italian pastries, cannoli, cakes  
and cookies*



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# BRUNCH MENU

\$ 4 5 PER PERSON

*served family style*

## PRIMI *choice of three*

### **Prosciutto & Melon**

*thinly sliced prosciutto di san daniele,  
fresh cantaloupe  
gluten-free*

### **Bruschetta Con Avocado**

*grilled rustic bread, avocado, tomato,  
parmigiano reggiano  
vegetarian*

### **Frittata**

*pan fried sweet peppers, potatoes, onion, eggs  
vegetarian, gluten-free*

### **Crespelle alla Nutella**

*warm nutella-filled crepes, toasted hazelnuts,  
whipped cream  
vegetarian*

### **Yogurt Parfait**

*greek yogurt, granola, and fresh berries  
vegetarian*

## SECONDI *choice of two*

### **Spaghetti al Cacio e Pepe**

*spaghetti, cracked black pepper, cacio di roma  
vegetarian*

### **Shakshuka**

*eggs simmered in san marzano tomatoes,  
nduja, red bell peppers, garlic, parsley  
gluten-free, can be made vegetarian*

### **Spaghetti alla Carbonara**

*spaghetti, crispy guanciale, egg, parmigiano  
reggiano*

### **Pancake di Ricotta**

*lemon-ricotta pancakes, lemon curd, marsala-maple  
syrup, blueberries  
vegetarian*

### **Tiramisu French Toast**

*brioche, mascarpone tiramisu cream  
marsala-maple syrup  
vegetarian*

## DOLCE

*optional, +\$10 per person*

### **La Piccola Pasticceria “The Little Pastry Shop”**

*Assortment of mini Italian pastries, cannoli, cakes  
and cookies*



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# RECEPTION MENU

*available for groups of 15 or more*

## PASSED CANAPES

*\$18 per person per hour for first two hours;  
\$10 per person for each additional half hour  
choice of four*

### Olive Ascolana

*breaded and fried stuffed olives, filled with pork, chicken  
& mortadella*

### Scampi

*shrimp sauteed in garlic, extra virgin olive oil, toasted  
almonds, breadcrumbs*

### Bruschetta al Pomodoro

*house-made focaccia, tomato, basil, garlic, red onion, extra  
virgin olive oil  
vegetarian*

### Arrosticini

*skewers of grilled lamb with rosemary  
gluten-free*

### Polpette di Pane

*fried "meatless meatballs" of bread, egg, parsley, pecorino  
cheese, san marzano tomatoes*

### Arancini Siciliani

*arborio rice, saffron, peas, tomato, mozzarella  
vegetarian*

### Tuna Crudo

*sicilian pistachios  
gluten-free*

### Caprese Skewer

*mozzarella, cherry tomato, basil, olive oil  
vegetarian*

### White Anchovy Crostino

*capers, lemon, extra virgin olive oil*

### Eggplant Invololini

*fried strips of eggplant, filled with ricotta, basil,  
parmigiano, san marzano tomatoes  
vegetarian*

### Grilled Octopus

*heirloom bean salad  
gluten-free*



## PLATTERS & STATIONS

*priced per person*

### Affettato Misto - \$22

*assortment of house-cured salumi and traditional  
southern Italian antipasti*

### Artisan Cheese Board - \$18

*assortment of artisan cheese, bread & jam*

### Raw Bar - \$125

*chilled oysters, clams, mussels, shrimp cocktail, crudo,  
crab legs and lobster salad*

### Pasta Station - \$45, Select Two:

*Gnocchi Sorrentina with tomato, basil, smoked  
mozzarella*

*Gnocchi or Ravioli al Cacio Pepe*

*Porchetta Stuffed Agnolotti with brown butter, sage,  
and amaretti cookie*

*Ravioli al Pesto*

*Ravioli al Pomodoro*

### Porchetta Station - \$45

*hand-carved with broccoli rabe and roasted long hot  
peppers*

### Miniature Panini Station - \$35

*assorted seasonal bite-sized sandwiches on house-made  
focaccia*

*all stations served for two hours*



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# LIBATIONS

*all inclusive beverage packages  
and consumption bars available*

## BEVERAGE PACKAGES

### STANDARD

*\$55 per person for two hours;  
\$10 per person for each additional half hour*

#### Wine

*house red & white selected by our sommelier*

#### Beer

*Birra Lucana Blonde Lager  
Neshaminy Creek "Countryline" IPA*

#### Spirits

*Smirnoff vodka, Gordon's gin, Bacardi rum, Old  
Granddad bourbon, Ezrabrooks rye,  
Espolon tequila*

**Soft Drinks, Juice &  
Zero Proof Cocktails**

### PREMIUM

*\$75 per person for two hours;  
\$15 per person for each additional half hour*

#### Wine

*premium sparkling, white & red selected by our  
sommelier*

#### Beer

*Birra Lucana Blonde Lager  
Neshaminy Creek "Countryline" IPA*

#### Spirits

*Grey Goose vodka, Bluecoat gin, Smith & Cross rum,  
Bullet bourbon, Dickel rye,  
Casamigos tequila*

**Soft Drinks, Juice, Coffee, Espresso Beverages  
& Zero Proof Cocktails**

### BRUNCH

*\$25 per person for two hours;  
\$10 per person for each additional half hour*

#### Wine

*premium sparkling, white & red  
selected by our sommelier*

#### Beer

*Birra Lucana Blonde Lager  
Neshaminy Creek "Countryline" IPA*

#### Cocktails

*Mimosa, Sicilian Bellini, Bloody Mary  
Espresso Martini or Seasonal Spritz +\$10 per person*

**Soft Drinks, Juice, Coffee, & Espresso  
Beverages**





# LIBATIONS CONT.

*all inclusive beverage packages  
and consumption bars available*

## PRE-SELECTED WINES

*For groups of 20 or more, please pre-select wines from  
the following list. Ask for recommended quantities!*

### Sparkling

*Rocchina Prosecco Brut \$62*

*Acinum Prosecco Rose Extra Dry \$62*

*Nino Franco "Rustico" Prosecco Valdobbiadene  
Superiore Docg \$90*

*Barone Pizzini Animante Franciacorta Docg \$135*

*Soutiran Signature Champagne Grand Cru Brut \$154*

### White

*Otella Lugana Doc \$60*

*Argillae Orvieto Superiore Doc \$60*

*Palmento Costanzo Etna Bianco Doc \$65*

*Surrau Vermentino di Gallura Docg \$68*

*Trefethen Chardonnay Oak Knoll Napa Valley \$68*

*Cantina Tramin Sauvignon Blanc Trentino Doc \$70*

*Cataldi Madonna "Giulia" Pecorino Abruzzo Doc \$87*

*Bisci "Vigneto Fogliano" Verdicchio di Matelica \$90*

*Prá "Monte Grande" Soave Classico Doc \$102*

### Rose

*Marchesini Bardolino Classico Doc \$65*

*Cataldi Madonna Montepulciano Cerasuolo  
d'Abruzzo Doc \$77.00*

*De Castris "Five Roses" Salice Salentino \$77*

*Istine Sangiovese Toscana Rosato \$82*

### Red

*Piancornello Sangiovese Toscana \$68*

*Molettieri Aglianico Irpinia Doc \$70*

*Tenuta Tascante Etna Rosso Doc \$74*

*La Valentina "Spelt" Montepulciano d'Abruzzo \$80*

*Azelia Langhe Nebbiolo Doc \$82*

*La Spinetta "Ca del Pian" Barbera d'Asti  
Superiore \$88*

*Podere Sapaio "Volpolo" Toscana \$110*

*Castello di Meleto Chianti Classico Gran  
Selezione Docg \$125*

## FEATURED COCKTAILS & ZERO PROOF

*For groups of 20 guests or more, please select  
two cocktails and one zero proof to be  
featured during the event*

### Cocktails

#### **Midnight In Alba**

*Woodford Reserve, Sibona Amaro, Cocoa Bitters,  
Angostora Bitters*

#### **Oaxaca Negroni**

*Mezcal, Vermouth Rouge, Campari*

#### **Cirneco Dell' Etna**

*Vodka, Hibiscus, Grapefruit, Rosemary*

#### **808 Upshur St.**

*High West Double Rye, Sfumato, Luigi Francoli,  
Bitters*

#### **The Bee Sting**

*Beefeater Gin, Lemon, Calabrese Pepper-Infused  
Honey*

#### **Aperol Spritz**

*Aperol, Prosecco, Club Soda*

### Zero-Proof

#### **Sicilian Sunrise**

*Blood Orange, Clementine Juice, Sparkling Limonata*

#### **Crodino 1965 Zero-Proof Spritz**

*Aperitivo Non Alcolico "Biondo", Lemon*



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